Retail Food Establishments



June , 2020

According to the CDC, Coronavirus disease 2019 (COVID-19) is a respiratory illness caused by a virus called SARS-CoV-2. COVID-19 is thought to spread mainly through close contact from person-to-person through respiratory droplets produced when an infected person coughs, sneezes, or talks. Because COVID-19 is also known to spread by people who do not show any symptoms, it is crucial that all retail establishments, staff, and customers follow good personal hygiene practices and take necessary steps to promote a healthy work environment to assist in reducing the spread of COVID-19.

To help preserve personal and collective public health, establishments, their staff, and their customers must comply with the requirements below mandated by the State of New Jersey.

Requirements for Establishments



All dining establishments must:

- · Post signage at entrance that alerts staff and customers to the required 6 feet of physical distance
- · Provide employees with:
 - Face coverings and gloves, except where doing so would inhibit that worker's health
 - Break time for repeated handwashing throughout the workday
 - Sanitization materials, such as hand sanitizer and sanitizing wipes
- Implement sanitation measures, including:
 - Requiring infection control practices, such as regular handwashing, coughing and sneezing etiquette, and proper tissue usage and disposal
 - Requiring frequent sanitization of high-touch areas like credit card machines, keypads, and counters to which the public and workers have access

Outdoor dining establishments must:

- · Obtain all required municipal approvals and permits before offering food and/or beverage consumption at outdoor areas
- Post signage at entrance that states that no one with a fever of symptoms of COVID-19 should enter the establishment
- Adjust establishment layout by:
 - Installing physical barriers and partitions at cash registers, bars, host stands and other areas where maintaining physical distance of 6
 ft is difficult
 - Eliminating self-service food or drink options such as buffets, salad bars, and self-service drink stations
 - Limiting seating to a maximum of 8 customers per table and arranging seating to achieve a minimum distance of 6 feet between parties
 - Roping off or otherwise marking tables, chairs and bar stools that are not to be used
 - Demarcating 6 feet of spacing in patron waiting areas
 - Providing physical guides, such as tape on floors, sidewalks, and signage on walls to ensure that customers remain at least 6 feet apart in line for the restroom or waiting for seating
- · Implement sanitation measures, including:
 - Disinfecting all tables, chairs and any other shared items (menus, condiments, pens) after each use
 - Requiring employees to wash and/or sanitize their hands when entering the food or beverage establishment
 - Conducting daily health checks (e.g. temperature screening and/or symptom checking) of employees safely and respectfully, and in accordance with any applicable privacy laws and regulations
- Have an inclement weather policy that, if triggered, would require the food or beverage establishment to adhere to Executive Order No. 125 (2020) and offer takeout or delivery service only

Establishments providing takeout and delivery service must:

- Limit occupancy at 10% of the stated maximum capacity, wherever feasible
- Arrange for contactless pay and pickup/delivery options wherever feasible. Such policies shall, wherever possible, consider populations
 that do not have access to internet service

Source: NJ Executive Orders, DOH Guidance

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Requirements for Staff



Staff at all dining establishments must:

- · Wash and/or sanitize hands when entering the food or beverage establishment
- Decline entry to the indoor portion of the establishment to a customer who is not wearing a face covering, unless the customer has a medical reason for not doing so or is a child under two years of age
- Wear:
 - A face covering, except where doing so would inhibit the individual's health
 - Gloves when in contact with customers and when handing prepared foods or serving food, utensils, and other items to customers

Staff at outdoor dining establishments must:

- Follow these hygiene requirements go home if you have symptoms of COVID-19
- Inform customers of safety measures such as social distancing, wearing face coverings when they are away from their table and unable to
 social distance or when they are inside the indoor portion of the premises of the food or beverage establishment (unless the customer has
 a medical reason for not doing so or is a child under two years of age), and hygiene practices must be adhered to while in the food or
 beverage establishment
- · Alert customers via calls/texts to limit touching and use of shared objects such as pagers/buzzers
- Require customers to provide a phone number if making a reservation to facilitate contact tracing
- · Encourage the use of digital menus

Staff at establishments providing takeout and delivery service must:

Arrange for contactless pay and pickup/delivery options wherever feasible. Such policies shall, wherever possible, consider populations
that do not have access to internet service

Requirements for Customers



Customers at all dining establishments must:

- · Wear a face covering, except where doing so would inhibit the individual's health
 - Customers will be denied entry to the indoor portion of the establishment if not wearing a face covering, unless the individual has a medical reason for not doing so or is a child under two years of age

Customers at outdoor dining establishments must:

• Wait in a car or away from the food or beverage establishment while waiting for a table if outdoor wait area cannot accommodate social distancing

Source: NJ Executive Orders, DOH Guidance